

Product Fact Sheet October 2025



GROPPELLO RIVIERA DEL GARDA CLASSICO 'SAN BIAGIO'

Lombardia, Italy Selva Capuzza

www.selvacapuzza.it

Method & Production

From organically cultived vines. Luca Formentini was awarded as Green Winemaker of the Year 2021 by Luca Gardini and Giuliano Ferraro. Manual harvest of the Groppello grapes. De-stemming and soft pressing. Seven days maceration. Fermentation in stainless steel using selected yeasts. Six months maturation in stainless steel before bottling, and at least three months bottle refinement.

Tasting Notes

Vibrant and fruit forward. It displays an exuberant nose of small red fruits and a soft yet lively and lingering palate. Fresh and light bodied.

Food Matching

Pairs well with charcuterie and cheese.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|----------|------------------------------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| SE0423 | Groppello Riviera del Garda Classico 'San Biagio' | Groppello | 2023 | 12.0% | Cork | 6x0.75lt | No | No | No | No |